

## AMENDMENTS TO THE SPECIFICATION

The specification is amended as follows:

On page 5, in the first paragraph:

The control strain and the various tested strains were cultivated on cane molasses in pilot installations. The scheme of the cultivation on cane molasses, used here, is the one disclosed in example 3 of US patent 5,741,695 from line 40, column 12, to line 26, column 13, wherein the strains were propagated in several stages of aerobic multiplication and the fresh yeast was collected, washed and filtered, using the conventional materials employed in yeast production and the conventional manufacturing processes, such as the materials and processes described in "Yeast Technology" by Gerald Reed and Henry J. Pepler (1973), the Avi Publishing Company Inc. or in the chapter "Production of Baker's Yeast", Gerald Reed, published by Prescott and Dunn's Industrial Microbiology, 4<sup>th</sup> Edition, edited by Gerald Reed, the Avi Publishing Co., Inc., second printing 1983.

Particular care was taken to ensure that all nutriments required in small quantities in yeast, minerals, (macroelements and oligoelements) and vitamins (biotin and Group b vitamins) were present at least in the largest quantities recommended in the reference work cited above. These tests are in general carried out as indicated in French Patent No. 7739149, European Pat. No. 0008554 and U.S. Pat. No. 4,396,632. Particular care was taken to obtain the yeasts in a well washed condition and to chill the cream and the filtered yeasts rapidly to 2°C.

The last stage of multiplication of the yeast resulting in a highly active compressed fresh yeast is more specifically carried out as follows:

dilution of the culture medium at the end of commercial multiplication:

$$\frac{\text{Weight of yeasted wort in the vat}}{\text{Quantity of molasses with 50\% total sugar content expressed as sucrose}} = 5.2$$

These tests are preferably carried out with a mixture of 90% of beet molasses and 10% of cane molasses, these molasses (beet molasses and blackstrap molasses) should be of good quality, i.e.,

having high purity and not containing inhibitors or toxic substances for yeasts. It shall be particularly checked by tests on control cultivations that molasses do not contain toxic additives sometimes added during the extraction and purification work of sugar in sugar factory. The sugar of the beet molasses is measured by Clerget's method (determination of sucrose by double polarization), the sugar of the cane molasses is determined by enzymatic measurement of the sucrose, glucose and fructose actually present, and the totality of these sugars is calculated in sucrose equivalents;

mean hourly rate of multiplication in the last multiplication cycle of 14 hours: 1.18 to

1.20.

maximum proportion of yeast buds collected: 10%.

proportion of nitrogen/yeast solids content collection: 9% (8.6 to 9.2).

proportion of  $P_2O_5$ / yeast solids content collected: 3%.

Fresh baker's yeasts having a dry matter content of about 32% were obtained. The nitrogen content with respect to the dry matter of these fresh yeasts is adjusted between about 8.2% and about 8.5%.